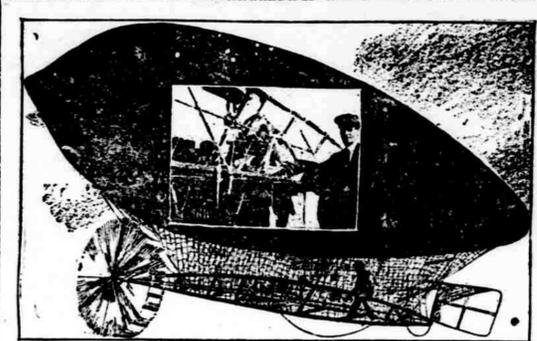


# FARM ORCHARD AND GARDEN



## A. ROY KNABENSCHUE AND HIS REMARKABLE ENGINE IN "AMERICAN" AIRSHIP



Roy Knabenschue has created a sensation in New York by his successful flights in his airship over the city, made under the auspices of the New York American. The young Ohio inventor and his wonderful gasoline engine, which furnishes the motive power that drives the balloon through the air are shown in the photograph in the center.

## DRAW UP PEACE TREATY.

Experts in International Law at Work on Documents. Henry W. Dennison and Professor Frederick De Martens, who are drawing up the treaty of peace between Japan and Russia, are distinguished



men in international affairs. Mr. Dennison, who is a native of Vermont, has been an attaché of the Japanese foreign office over twenty-five years, and accompanied Baron Komura to this country in an advisory capacity. Before becoming a Japanese official he had been an attaché of the department of state at Washington, had been a consul in Japan, and had practiced law in Yokohama. He is 57 years old and has been decorated with the grand cordon of the Rising Sun. Professor De Martens is Russia's foremost authority on foreign affairs. He was born at Pernau in one of the German Baltic provinces in 1843, is noted for his knowledge of international law and since 1869 has been a member of the council of the ministry for

## SAVED TWO DOLLARS

ZEB ATTHOW TOO WISE FOR SMART POLICEMAN.

Story Told by Old Gentleman's Neighbor and Chum Gives Him High Representation for Stupidity—Cabanman on to His Business.

Zebulon Athow and Jeduthan Willoughby are the two wags of a Connecticut village not a hundred miles from New York, and each is the butt of the other's jokes and yarns. As a matter of fact, they are the best of friends, but whenever one thinks out or otherwise gets hold of an idea involving especial stupidity he is sure to attribute it to the other, and all this to the intense delight of the rest of the villagers.

"I happened to be in 'the store' when Willoughby came in. Somebody, just to start him going, spoke of Athow as a pretty smart fellow."

"What?" said Willoughby. "Zeb Athow? Why, he's so green that when he gets into the hereafter, eternity'll come to an end before he catches fire. Did you hear about him going to Yonkers?"

"Wal, it was this way; Zeb he had to go to Yonkers for somethin', so he gets out his geography to see where Yonkers is, an' finds he's got to go to New York first, an' chances there there Bein's there's only one railroad from here to New York, he managed to get that far all right. He knowed he was on the New Haven road an' that Yonkers was on the New York Central, so when he gets to New York he asks a cabman at the deppo where the New York Central deppo is.

"It's about four miles from here," says the cabman. "Git right into my cab an' I'll drive you over there."

"So Zeb he gets into the cab an' the feller drives him around awhile, geein' an' hawin' 'til he gets Zeb all twisted up as to where he is. Then he sets him down at another door of the same deppo and charges him \$4 for it.

"Just then the cabman sees a policeman stan' in a little ways eyein' 'em sort 'o suspicious like, so he says to Zeb: 'You see that man in the blue clo'es over there?' 'Yes,' says Zeb. 'Wal,' says the cabman, 'that's my boss. If he knows I charged you only four dollars he'll make you pay the other two. The regular fare is six. So, if he asks you how much you paid, you tell him it's none 'o his business."

"Sure enough, the policeman comes up to Zeb bimbeby an' asks him how much he paid."

"None 'o yer business," says Zeb. "You tend to your affairs an' I'll tend to mine."

"Wal, after Zeb got aboard 'o the New York Central train he seen the policeman stan' in on the deppo platform, so Zeb goes out on the him end 'o the last car, an' when the train gits agoin' so fast that the policeman can't catch it, Zeb, he hollers back at him: "'Ya-a-a-h, you feller with the blue clo'es! I only paid that hackman four dollars, an' I'd like to see you git the other two, gol darn you!'"—Brooklyn Eagle.

**Fewer Babies in England.**  
In the British House of Lords the other day the Bishop of Ripon advised further investigation into the causes of the declining birth rate which, he said, was falling more rapidly among the educated and upper classes than among the illiterate. Parliament was bound to ask whether there was not some sinister meaning behind it all.

"If it is true," added the bishop, "that we belong to a race which is slowly slackening its speed and diminishing its output, how much more it behooves us to take care of the precious little lives entrusted to us."

The Duke of Devonshire suggested that an anthropometric survey of the population might be instituted.—New York Times.

**Points About a Watermelon.**

To plug is to let air into the melon, causing withering and decay around the edges of the holes, no matter how carefully the plug is replaced. To plunk does no harm. Down on your knees over a fine, large one, shining green amid the vines of the patch; lean over and press one hand on each side—a quick, sharp squeeze—an ear inclined to hear the sound. Does it crackle in response? Does a sound come forth like a rattling of the heart within—a breaking down of those walls of solid juiciness? Then it has plunked, then it is ripe, then it is fit for the gods to eat.—Baltimore News.

**As Long As He Gets the Money.**  
A man may laugh at abuse and hate as long as he gets the money. And a man may be the best man as long as he gets the money. The wisest may scoff and the good may scold. And men may shrink from his tainted gold. But the world is seldom unkind or cold as long as he gets the money. A man may do what he likes to do, as long as he gets the money. He can purchase honors and buy love, too, as long as he gets the money. We snarl at the pale old millionaire. And we talk of the troubles God makes him bear. But he probably isn't inclined to care, as long as he gets the money.—S. E. Kiser.

**Gen. Lee's Daughter Writes Memoirs.**  
Helen Longstreet, daughter of the famous general, has written in "Lee and Longstreet at High Tide" the story of the battle of Gettysburg in answer to certain criticisms that have been leveled at her distinguished father. She has gone to the records for her story and has filled out sundry gaps by reference to the memoirs left by her father.

**Immigration Figures.**  
The immigration to this country for the fiscal year ending June 30 footed up 1,027,429 people and exceeds all previous records. It surpasses the flood tide of 1903 by almost 150,000, and means an addition of one-eighth to the population of the country in a single year, in addition to the natural increase by births.

**"Peacherine."**  
John Phillipini, a horticulturist of Lodi, Cal., has perfected a new fruit from the peach and the nectarine. The result is a firm, sweet white meat, with a palatable mixture of the flavors of the fruits from which it is a cross. It is called the "peacherine."

## ELM LEAF BEETLE.

An inquiry comes from Decorah, Iowa: "Our White Elms are infested with a small worm half an inch long that in a short time eats all the leaves. What shall we do to protect our trees?"—O. S. W.

The insect is without doubt the elm leaf beetle which has been repeatedly doing much damage to our nice elms in the cities and parks. The best remedy is spraying the foliage with Paris green in water (one pound to 200 gallons). The best time to do the work is in the spring when the beetles are hatching and commencing to feed. If the trees are very large a good spray pump and a long string of rubber hose will be needed. The hose can be carried with the aid of a ladder to the top of the tree so that the foliage can be reached with the spray. This is the only treatment that has been tried that has given perfect satisfaction.

The following precaution can be taken so as to lessen the number of beetles the coming year: About the first of August the larvae descend the trunks of the trees, so as to go through their transformation. They can be found in large numbers about the base of the tree around the pavement and sidewalks adjacent. They are an orange color and about the size of a grain of wheat. By taking hot soap suds or tobacco water and sprinkling the ground and tree a large per cent of the pupae may be destroyed.

Those who have currants of a variety that they desire to multiply will find that cuttings planted early in the fall and mulched heavily as soon as planted will enable them to get a large quantity of good plants from a small number of bushes. In rich ground strong growing varieties will sometimes make a growth of two feet and over the first season as the Red Dutch has done with us this year.

## IN THE MOLTING SEASON.

What do you feed your hens in the molting season? This season is here and while some think it is necessary to give an extra amount of feed of wheat and corn, they are mistaken. Hens fed at this season with too much grain will make them too fat, and fat hens as egg-producers are a failure. Keep your hens healthy by giving them exercise and very little if any grain for food.

The only attention which the molting hens require at the hands of the owner is a constant supply of pure drinking water and dry sleeping quarters. And it is not wise to make the latter warm in the belief that the scanty covering of the hens calls for close protection from the chilly air of the autumn nights. Exposure to this air under a dry roof will hasten the molting process. Leave the windows open till November except in time of threatened storm. Two weeks before this resume grain feeding, and if the hens are the right sort you will not be able to feed them heavy enough to shut off the winter eggs.

This is the last call for those who would plant tulips, and have a first-class show of flowers in the early spring. In order to get the best effect we would earnestly advise that not too many kinds be planted, but rather that a quantity of each color be massed together or laid out in broad ribbons or strips, which will give a much more brilliant effect than when the colors are mixed together.

## IMPORTANCE OF GOOD STOCK.

Why is it that so many of those who start or undertake to establish themselves in the thoroughbred poultry business undertake it with inferior stock? They are certainly laboring under a great mistake. It is out of the question to breed fine stock from ordinary fowls. Indeed, it is a waste of time and money to undertake it. In starting, one can not be too careful as to the foundation he is laying, for on this depends his future success or failure. If one starts with poor stock he may work for years and then have the same, as like begets like; of course he may improve them to a certain extent, but it will be slow business. Good stock should be purchased from some reliable breeder, which is the first step toward success.

Men may ridicule the education and the training obtained in the agricultural courses at the agricultural colleges, but they are as practical and as valuable as the medical college is to the young physician, or the law school to the young lawyer.

## PRUNING.

One of the best times for pruning is when the vital processes are dormant, either before the beginning of growth or after it has finished. Yet there are some exceptions to this rule. Shrubs as a rule should have their heaviest pruning during the month of July and August, which is merely shortening the season's growth and making the bush more shapely. In fruit trees we have found September after-growth had ceased and the terminal buds were well matured to be a good time to do this work. Yet we would not advise the cutting off of any large limbs, but only small limbs that can be removed with a knife.

A little turpentine given occasionally in the slop is an excellent preventive of disease among swine.

## PICKING AND MARKETING APPLES.

It is now time for the orchardist who will have apples to market to get into readiness ladders of different lengths, baskets for gathering, and everything needed, so as to commence their fall and winter crop. A great many people use bushel baskets to gather their apples, but we have used for many years a two-bushel sack. We insert a small hoop in the mouth of the sack and then by tying about six to ten inches of stout rope at one end of the mouth of the sack, and the other at one of the bottom corners, make it so that the picker can place the same over his shoulders. By this process we have found that apples can be picked with less bruises and much more handily than in a basket, for a person can in this way easily handle a half bushel to three pecks at once without emptying and by care in picking the same can be emptied directly into either barrels or boxes. Of course we are aware there are different systems in vogue in this country. But we believe that an apple should be handled as little as possible, from the time that it is removed from the twig until it is packed ready for shipment.

A specimen of raspberry cane comes to our desk with the inquiry, what is the matter with it? It has nothing wrong with it, with the exception that anthracnose has been working on the plantation. This is one of the diseases that are ever present and like all other fungous diseases the only way to do is to use judgment and combat the trouble as circumstances will permit. We have kept it in check for several years on our place by cutting out the old bearing wood, as low down as possible, and as soon as the fruit is taken, taking the old canes from the patch and burning them up. If you allow them to stay in the rows until next spring, the spores will be transmitted to the new growing canes. If this work is done annually and care taken, you can hold this very troublesome disease in check.

## THE CHERRY SLUG.

We have just been in one of our neighbors' cherry orchards where the cherry trees were well laden with a late variety, but the tree completely defoliated and the cherries on the tree were not near ripe. The owner of the orchard thought that the trees were diseased in some way and had lost their leaves, but we soon showed that it was the effects of the cherry slug. By hunting in the grass we found many of them, which much resemble a small snail. These worms are ravenous eaters and it takes them but a few days to completely eat up and eat up the fleshy tissues of the leaf. The remedy for this evil is to spray the trees early in the season with Paris green or some other arsenite poison. If used as a liquid, 5 ounces of the poison mixed with about 10 ounces of lime with 50 gallons of water is the proper solution to kill them. Many growers of fruit are indifferent to the presence of this insect for the reason that it does not affect the fruit, but it should be borne in mind that the defoliation of a tree at this season of the year is very injurious and then the cherries now on the tree will not ripen up properly, for the reason that the leaf is gone and the tree cannot perform its natural functions in ripening the fruit; hence it will be sour, rank, and of but little value.

It pays to give close attention to the care of the horse, cleanliness being an item which must be particularly looked after. A defective foot can ruin a horse about as quickly as any blemish. It is true that a good many feet are spoiled by defective shoeing, but vastly more by not being kept clean.

## SPRAY FOR CODLIN MOTH.

A fruit grower reports to us that he discovers in his orchard that there is a new brood of codlin moth just hatching out. His summer apples are free from them, and asks how this happens. This is a very common occurrence in orchards, for in the first spraying there is always a few of the codlin moth that will escape. These will hatch out during July a new brood which will oftentimes do much damage to the late fall and winter crop. This shows the necessity of doing the first spraying in the spring well, so as to leave none of the old brood alive.

Clover hay contains about twenty times as much time for poultry. This makes it a valuable food for poultry in late fall or early winter. The second crop of clover is considered better than the first, although the first is good.

## SAND IN THE FOOD.

Sand is no substitute for gravel, and the mixing of sand in the food is useless. When coarse grit is swallowed by the fowl it is voided before it becomes as fine as sand. Grit provides the mechanical appliances for grinding the food in the gizzard. It really cuts the food, hence the sharper the edges the more it is preferred by poultry. When the grit becomes worn until round and smooth it is passed on as useless. In using grit, therefore, endeavor to secure that which is hard and sharp. Sand is of no value whatever as grit.

If you imagine your chickens have symptoms of cholera, keep food from them and in a majority of cases you will find their ailment is indigestion, due to overfeeding.

## MEASURING HAY IN THE STACK.

At this season of the year, when hay is being sold in the stack, there is more or less demand for rules of measurement that will approximately determine the tonnage in stacks.

The custom of giving a seven-foot cube, or 343 cubic feet for a ton of hay, which was in use years ago in some localities, has not proven satisfactory to the buyers of hay, the universal claim being that the measurement does not hold out with scale weights.

It has more recently been suggested that a ton of dry hay should be variously estimated from 400 to 500 cubic feet, depending upon the solidity of the stack, the quality or kind of hay and its aptitude to pack closely.

The following rule is given for the measurement of hay in ricks or long stacks: Multiply the length in feet by the width in feet, and the result by one-half the height; divide the product by 200 and the result will be in tons. To estimate the contents of a round stack, multiply the square of the distance around the stack (at the bulge) in yards by four times the height in yards, and point off two places from the right; this will be the number of cubic yards in the stack, which, divided by twenty, will equal the number of tons.

While these measurements may assist in approximately getting at the contents of a stack, there are so many factors besides bulk entering into the weight of hay in a stack that there is much more satisfaction where it can be weighed than where farmers in every case where possible to weigh the hay when selling or buying; in fact, use the scales in all commercial transactions on the farm.

If you are cutting corn with a corn binder use the bundle carrier. If you think at first that you have your hands full driving the horses, swinging the whips and working the levers, remember that it is not your hands but your foot that works the bundle carrier, and that it is more a matter of head than hands that keeps everything going. To begin with, don't try to carry more than two bundles and drop as the kicker starts to knock off the third. If you try hard and have a clear head you will eventually master the difficulty. If from past experience you think it doesn't pay to use a bundle carrier you either have a poor one or have not tried hard enough to make a success of it. Better let one of the boys or the hired man try it while you carry some of the scattered bundles together by hand and get converted to the value of a bundle carrier on a corn binder.

## PLAN OF STACKING.

My plan of stacking grain is as follows: I start by building a round shock and keep going on until the bottom is about eight feet across—that will hold a good full load. Then I lay one tier around in the outside. Next I draw a few bundles in the center to level up. I build straight up in that way until about three feet high, then I begin to lay out. Usually one side of the butts of the bundle is longer than the other. I place the long side up; that makes about the right slant for the bulge. I keep the stack level until I get done laying out by covering the tops of each tier with the butts of the next one. I kneel every bundle while I am laying my stack out, then I take the fork and fill the center full. After this I do not go near the outside of the stack. Lay three tiers at a time and walk around on the inside one. At the top when the stack is small enough so I can reach the outside from the center I take a handful of straw out of the butt of the bottom bundle and a handful out of the top of the top bundle and make a half twist and tuck it under the same as when binding on the ground. I proceed thus to the top as that fastens the tops so that the wind cannot blow it off.

Plow the ground where you build your stacks and the grain will always be dry until you thresh. Do not drag it, but leave it as rough as possible.

It is nothing unusual to note, says an old poultry raiser, that from twenty-five to thirty fowls in a place can be made profitable, when twice that number cannot be. This speaks well for separating flocks and segregating them. It is far better to have two, or even three, flocks with not to exceed thirty in a flock, than all in one. There are many places where this can be done without much expense.

It is only the amount of food given in excess of that which is necessary to maintain the animal heat and replace the waste of the muscular tissue that can possibly be a source of profit, and therefore, the more we can induce a cow to eat above this, within safe limits, the larger the margin of profit will be.

## TENT CATERPILLAR.

At this season of the year the tent caterpillar is getting in his work and getting ready to lay eggs ready for the next year's brood. We have found the best thing to get rid of these is to make a kerosene torch of a little cotton waste or old rags, saturate it well with kerosene and tie it with a wire to the end of a long pole. By going through the orchard you can burn all the caterpillars infesting it in a short time without any injury to the tree.

A Kansas lady has this remedy: The best remedy I ever tried for mites on chickens is scalding the nest-boxes with the black settlings of home-made soap. Just try it.

## ONEIDAS' SACRED STONE.

Last Relic of Once Powerful Tribe Now in a Utica Cemetery.

Just within the gates of Forest Hill cemetery at Utica, N. Y., the visitor sees a curious oval stone resting upon a grass plot. A century ago Oneida county was the reservation of the powerful tribe of Oneida Indians, the second nation in the Confederation of the Iroquois.

The first settlement of the Oneidas, so their history runs, was near the lake which bears their name, a century before Columbus steered his ships into Western seas. It was there that they found the stone and adopted it as their sacrificial altar. "Onia" is the dialect word for stone and from it comes "Oneida," the tribal name, "children of the stone."

As the tribe increased in numbers, veneration of the monolith grew until it became the indispensable shrine of the Oneidas. When the nation removed from the region of the lake to their encampment where now is the town of Stockbridge, the rock, according to their legend, went before them without the assistance of human hands, and deposited itself in the center of a butternut grove overlooking a wide and fertile valley.

In this wood it remained until the influx of the white settlers and the march of civilization dispersed the tribe. In 1849, when the Forest Hill cemetery, at Utica, was laid out, the trustees learned that James Gregg of Stockbridge, on whose farm the stone rested, was desirous that it should be removed to some public enclosure. Its removal was thereupon secured.

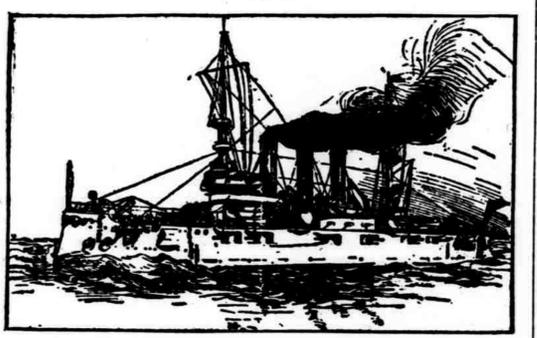
At the dedication of the cemetery the remains of the once powerful nation and a handful of Onondagas were present. Their head chief, Ononegon, made an address which was the valedictory of the Oneidas. The little group of Indians then sang their national songs around the relic and surrendered it to the care of their white brethren. To-day the tribe has completely lost its identity.

## Gain in Asiatic Exports.

During the ten months ending with April the exports of domestic produce from the United States to Asia were \$99,522,763. For the same period a year ago they were \$49,570,731. The increase is nearly \$50,000,000 or 100 per cent. American exports to Asia during these ten months were greater than to South America, Oceania and Africa combined.

The 100 per cent increase in exports to Asia is all the more significant in view of the fact that our export total to all countries was somewhat less, and to Europe notably reduced. There was a shrinkage of nearly \$75,000,000 in American exports to Europe, and of about \$6,000,000 to Africa; while exports to Oceania were about the same as during the same period last year. To South America our exports increased \$4,000,000, to Canada, \$23,000,000, and to Asia close upon \$50,000,000. Consequently two-thirds of all export gains for the fiscal year to date have been our commerce with Asia.

## THE BATTLESHIP VERMONT, LAUNCHED AT QUINCY, MASS., AUG. 31.



(Latest addition to Uncle Sam's fast-growing navy.)

## Reminiscences Should Be Good.

William O'Brien, M. P., is busily engaged in writing his reminiscences. From the age of 17—that is, since 1869, when he became a junior reporter on the Cork Daily Herald—he has been behind the scenes in Irish politics and an active participant in some important events, the secret history of which has never been published. His prison experiences, for instance, should make a piquant chapter, and he should have something of peculiar interest to say when he comes to his historic contest with Dublin castle.

## Connubial Advice.

A somewhat unusual justice of the peace in a New Hampshire town was called upon to perform his first marriage ceremony. After he had the knot safely tied the young couple continued to stand before him as if expecting some further rite. Whereupon the justice stammered out in a desperate attempt to round off the ceremony with something of a religious turn: "There, there, it's all over; go and sin no more!"—The Independent.

## LIGHT IS NOT NEEDED.

English Scientist Says Sun's Effect on Man is Bad.

Dr. Charles E. Woodruff has made an exceedingly interesting investigation of the effects of tropical light on white men. The origin of his investigation was an attempt to prove or disprove the theory that the skin pigmentation of man served to exclude the short or actinic rays of light whose action is to destroy living protoplasm.

If this theory is true it will explain at once many anthropological riddles. We find in it a reason why white men, while capital colonizers in cold or temperate regions and sagacious administrators of tropical colonies, have failed when they attempted themselves to colonize in hot countries; why blond types prevail in the north of Europe, brunette types in the dazzling light countries bordering on the Mediterranean, and the negro in Central Africa; and why the type of man living in the tireless city is less blond than that of the countryman who has during a large portion of his outdoor life the protection of woodland and orchard.

Dr. Woodruff soon felt bound to admit that the sun is not the beneficent deity we thought him to be as we worshipped, but that he delights in sacrifices and slays ruthlessly those who trust in him. It is hard to believe that man does not need the light and it is almost a shock to be made to realize that "the vast majority of land animals live in absolute darkness." Yet Dr. Woodruff leaves little reason to doubt his statements, for besides the cogency of his reasoning from universally accepted facts, he fairly bristles with authorities whom he cites in support of his position.

## ALWAYS CUT IT OUT.

European Surgeon Urges Operation in Each Appendicitis Case.

Dr. Maragliano, the famous European surgeon, pleads strongly for operation in every case of appendicitis, no matter what stage the disease is in. He argues that when one considers the large variety in type in cases of appendicitis the possibility that even a mild case may suddenly change within a few hours or less and become alarming, he considers operation the only logical treatment.

Those cases which would have got better if left alone, he urges, none the worse for operation, and some of the cases which are lost from too late operation might be saved. He, of course, recognizes the fact that a large number of cases of appendicitis get perfectly well under ordinary medical treatment, and that some of these may be successfully operated upon in the quiescent stage—that is, after the acute symptoms are passed. But, on the other hand, if one waits until the acute symptoms have subsided there is no doubt, he says, some cases will never survive, and the chance of operation has gone by forever.

## Rescued His Pipe, Too.

The Codorus creek, which overflowed its Pennsylvania banks recently, was the worst flood in years. Many families stayed in their homes until the water was waist deep. E. H. Jah Parcell and his family were among those slow to abandon their homes. When the water was rushing through his house hundreds of spectators who stood on dry land yelled for him to desert his house, which they thought would be swept away. Taking his little daughter up in his arms, he waded through water up to his waist until he reached a point of safety. Then he returned to the house and rescued his wife in the same way. Next he carried out several articles of furniture. When the best of his belongings were deposited on dry land he hesitated. The water was now rising rapidly and was almost to the man's neck when he waded into it. "I forgot something," he said, as he stood at the edge of the water. Wading back to his house he entered, and reappearing, held in triumph above the waves an old pipe. "I can't leave this behind," he shouted, and then swam to a place of safety, as the water had risen beyond wading depth.

## Eyes in the Darkness.

A French writer in a scientific magazine tells of the great ocean depths of 28,000 to 30,000 feet, the temperature tending toward zero, with perpetual darkness reigning below depths of about 1,250 feet. At that level plants deprived of light cannot exist, and the animal life must be carnivorous. The organ of sight, not being used, has disappeared, and yet there is light even in that sightless world. A German exploring ship found a fish with enormous eyes at a depth of 6,400 feet. Phosphorescence is common in these hollows of the sea; sometimes special organs flash light.

## Foreign Idea.

The polite Frenchman wanted to be very entertaining. He brought up several national subjects and then concluded: "By ze way, monsieur, ze president goes to ze Oyster Bay in summer?" "Oh, yes," replied the American host. "He always goes there during the heated season."

"Ah, I understand. When eet ses too warm to hunt ze bear in ze west he goes to ze Oyster Bay to hunt ze oyster. Excellent, most excellent idea!"

## Regulating the Dose.

Physician—I think it would be a good idea for you to take two grains of quinine every hour. Patient—Great Scott! That's too often, isn't it? Physician—No. Take it in whisky. Patient—Well, all right; you're the doctor. Two grains every—how often did you say? Physician—Every hour. Patient—Say, doctor, wouldn't it do just as well for me to take half a grain in whisky every fifteen minutes?

## Plug Tobacco.

"I live in a town which is the greatest seat of the plug tobacco industry in the world, the town of Winston Salem, N. C.," said the Hon. J. C. Buxton, of the old North State. "Last year, as the records will show, there was a production of 32,000,000 pounds of plug tobacco in the factories of Winston Salem. Doesn't look as if that much plug could be chewed up in a decade, eh? But somebody must get away with it, for the output is constantly increasing."—Washington Post.

## Tips Were Daughter's Dowry.

On receiving a very handsome tip from a customer a waiter at a fashionable London restaurant begged to thank the giver in his daughter's name, and, upon being asked for an explanation, said that he had agreed to bestow upon her as a wedding portion an amount equivalent to the tips he should receive in a year. On the gentleman subsequently making inquiries he was told by the waiter that his daughter's dot had worked out at more than \$700.

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